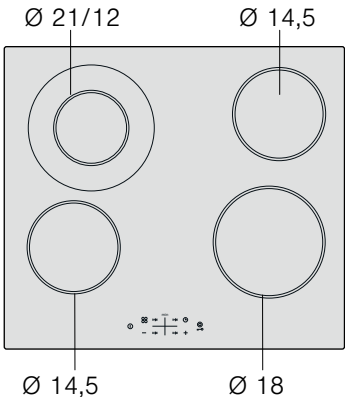
[en] Instruction manual

ET6..RF.., ET6..RK..,
ET6..RE.., ET6..RM..

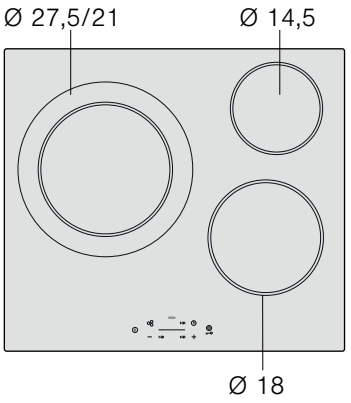
Hob

SIEMENS

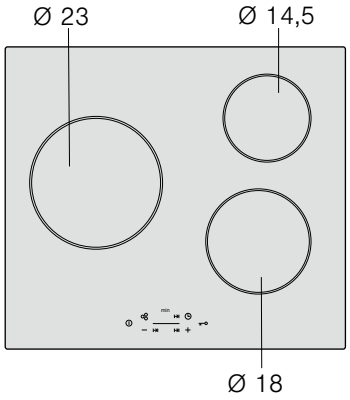
ET6..RF..



ET6..RK..



ET6..RE.., ET6RM..



en Table of contents

Safety precautions ... **2**
Causes of damage ... 3
Environmental protection ... **4**
Environmental protection ... 4
Tips for saving energy ... 4
Getting to know your appliance ... **4**
The control panel ... 4
The hotplates ... 4
Residual heat indicator ... 5
Setting the hob ... **5**
Switching the hob on and off ... 5
Setting a hotplate ... 5
Table of cooking times ... 5
Childproof lock ... **6**
Switching the childproof lock on and off ... 6
Automatic childproof lock ... 6
Timer ... **7**
Setting the cooking time ... 7
Automatic time limit ... **7**
Basic settings ... **7**
Changing the basic settings ... 8
Cleaning and care ... **8**
Ceramic ... 8
Hob surround ... 8
Rectifying faults ... **9**
After-sales service ... **9**

Additional information on products, accessories, replacement parts and services can be found at **www.siemens-home.com** and in the online shop **www.siemens-eshop.com**

⚠ Safety precautions

Please read this manual carefully. Please keep the instruction and installation manual as well as the appliance certificate in a safe place for later use or for subsequent owners.

Check the appliance for damage after unpacking it. Do not connect the appliance if it has been damaged in transport.

Only a licensed professional may connect appliances without plugs. Damage caused by incorrect connection is not covered under warranty.

This appliance is intended for domestic use only. The appliance must only be used for the preparation of food and drink. The appliance must be supervised during operation. Only use this appliance indoors.

Do not use lids or unsuitable child safety grilles. These can cause accidents, due to overheating, catching fire or materials shattering, for example.

This appliance may be used by children over the age of 8 years old and by persons with reduced physical, sensory or mental capacity or by persons with a lack of experience or knowledge if they are supervised or are instructed by a person responsible for their safety how to use the appliance safely and have understood the associated hazards.

Children must not play with the appliance. Children must not clean the appliance or carry out general maintenance unless they are at least 8 years old and are being supervised.

Keep children below the age of 8 years old at a safe distance from the appliance and power cable.

Risk of fire!

- Hot oil and fat can ignite very quickly. Never leave hot fat or oil unattended. Never use water to put out burning oil or fat. Switch off the hotplate. Extinguish flames carefully using a lid, fire blanket or something similar.
- The hotplates become very hot. Never place combustible items on the hob. Never place objects on the hob.
- The appliance gets hot. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.
- The hob switches off automatically and can no longer be operated. It may switch on unintentionally at a later point. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of burning!

- The hotplates and the area around them get very hot. Never touch the hot surfaces. Keep children away.
- The hotplate heats up but the display does not work. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of electric shock!

- Incorrect repairs are dangerous. Repairs may only be carried out by one of our trained after-sales engineers. If the appliance is faulty, unplug the mains plug or switch off the fuse in the fuse box. Contact the after-sales service.
- Penetrating moisture may cause an electric shock. Do not use any high-pressure cleaners or steam cleaners.
- A defective appliance may cause electric shock. Never switch on a defective appliance. Unplug the appliance from the mains or switch off the circuit breaker in the fuse box. Contact the after-sales service.
- Cracks or fractures in the glass ceramic may cause electric shocks. Switch off the circuit breaker in the fuse box. Contact the after-sales service.

Risk of injury!

Saucepans may suddenly jump due to liquid between the pan base and the hotplate. Always keep the hotplate and saucepan bases dry.

Causes of damage

Caution!

- Rough pot and pan bases scratch the ceramic.
- Avoid boiling pots dry. This may cause damage.
- Never place hot pots or pans on the control panel, the display area or the surround. This may cause damage.
- Damage can occur if hard or pointed objects fall on the hob.
- Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.

Damage	Cause	Action
Discolouration	Unsuitable cleaning agents	Only use cleaning agents which are suitable for ceramic
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Environmental protection

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

Environmental protection

This appliance is labelled in accordance with the European Directive 2002/96/EU concerning used electrical and electronic appliances (WEEE – waste electrical and electronic equipment). The guideline determines the framework for the return and recycling of used appliances as applicable.

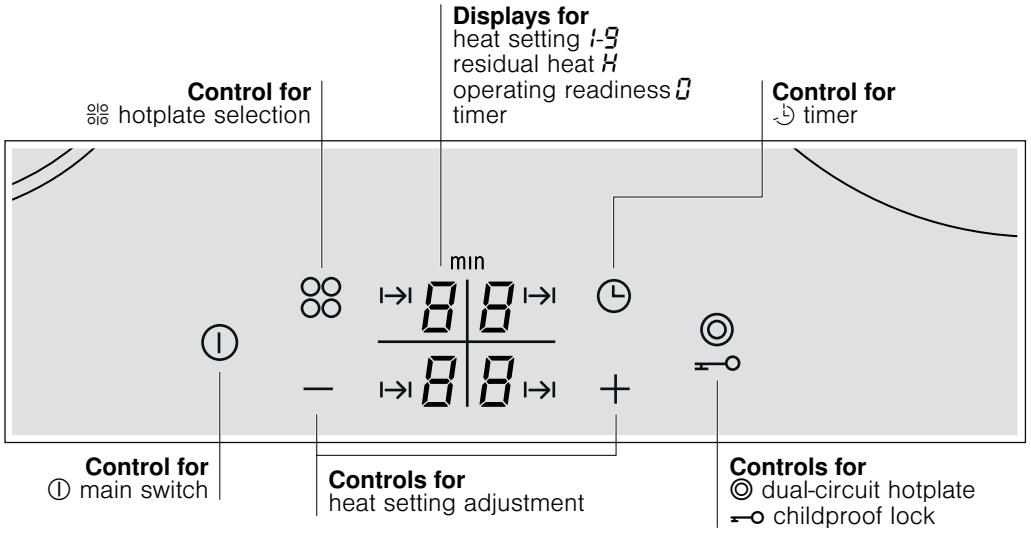
Tips for saving energy

- Always use a correctly fitting lid for the pan.Cooking without the lid requires four times as much energy. A glass lid allows you to observe the cooking without having to lift the lid off.
- Use pots and pans with level bases. Using cookware with unlevel bases increases energy consumption.
- The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if pots that are too small are placed on a hotplate, energy is wasted. Please note: Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.
- Use a small pan for small quantities of food. A large saucepan containing little food requires more energy.
- Use only a little water when cooking. This will save energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower heat setting as soon as possible.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off as early as 5 - 10 minutes before the end of the cooking time.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on *page 2*.

The control panel



Controls

When you touch a symbol, the respective function is activated.

The hotplates

Hotplate	Activating and deactivating
◯ Single-circuit hotplate	
◎ Dual-circuit hotplate	Touch the ◎ symbol
When the hotplate is activated: the corresponding indicator lights up.	
When the hotplate is switched on: the last selected size is automatically selected again	

Residual heat indicator

The hob has a residual heat indicator for each hotplate.

If H appears in the display the hob is still hot. It may be used, for example, to keep a small meal warm or to melt cooking chocolate. The display remains lit until the hotplate has cooled sufficiently.

Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

The main switch is used to switch the hob on and off.

To switch on: touch the ⏻ symbol. A signal sounds. The lamp next to the main switch and the 0 displays light up. The hob is ready for use.

To switch off: touch the 0 symbol until the lamp next to the main switch and the displays go out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Note: The hob switches off automatically if all hotplates have been switched off for more than 20 seconds.

Setting a hotplate

Use the **+** and **-** symbols to set the desired heat setting.

Heat setting 1 = lowest setting

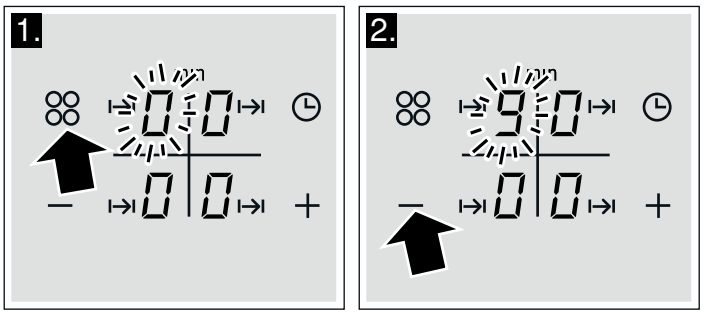
Heat setting 9 = highest setting

There is an intermediate setting between each heat setting. This is identified by a dot.

Set the heat setting

The hob must be switched on.

1. Touch the ⊙⊙ symbol repeatedly until the 0 indicator for the desired hotplate lights up brightly.
2. Touch the **+** or **-** symbol within the next 10 seconds. The basic setting appears.
   + symbol: heat setting 1
   - symbol: heat setting 9



3. Changing the heat setting: touch the **+** or **-** symbol until the desired heat setting appears.

Switching off the hotplate

Use the ⊙⊙ symbol to select the hotplate. Touch the **+** or **-** symbol until 0 appears. After about five seconds, the residual heat indicator appears.

Notes

- Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.
- If only one hotplate is in use, you can control it without preselecting it.

Table of cooking times

The following table provides some examples.

Cooking times and heat settings may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

When heating thick liquids, stir regularly.

For bringing liquids to the boil, use heat setting 9.

	Ongoing cooking setting	Ongoing cooking time in minutes
Melting		
Chocolate, cooking chocolate, butter, honey	1-2	-
Gelatine	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	1-2	-
Milk**	1.-2.	-
Heating sausages in water**	3-4	-
Defrosting and heating		
Frozen spinach	2.-3.	20-30 mins
Frozen goulash	2.-3.	10-15 mins
Poaching, simmering		
Dumplings	4.-5.	20-30 mins
Fish	4-5*	10-15 mins
White sauces, e.g. béchamel sauce	1-2	3-6 mins
Emulsified sauces, e.g. béarnaise sauce, hollandaise sauce	3-4	8-12 mins

* Continue cooking without a lid

** Without lid

	Ongoing cooking setting	Ongoing cooking time in minutes
Boiling, steaming, stewing		
Rice (with double the quantity of water)	2-3	15-30 mins
Rice pudding	1.-2.	25-35 mins
Unpeeled boiled potatoes	4-5	25-30 mins
Boiled potatoes	4-5	15-25 mins
Pasta, noodles	6-7*	6-10 mins
Stew, soups	3.-4.	15-60 mins
Vegetables	2.-3.	10-20 mins
Vegetables, frozen	3.-4.	10-20 mins
Cooking in a pressure cooker	4-5	-
Braising		
Roulades	4-5	50-60 mins
Pot roasts	4-5	60-100 mins
Goulash	2.-3.	50-60 mins
Frying**		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Cutlet, plain or breaded	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Poultry breast (2 cm thick)	5-6	10-20 mins
Chicken breast, frozen	5-6	10-30 mins
Fish and fish fillet, plain	5-6	8-20 mins
Fish and fish fillet, breaded	6-7	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Scampi and prawns	7-8	4-10 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	6-7	continuous
Omelette	3.-4.	continuous
Fried eggs	5-6	3-6 mins
Deep-fat frying (fry 150-200g per portion continuously in 1-2 litres oil**)		
Frozen products, e.g. chips, chicken nuggets	8-9	-
Croquettes	7-8	-
Meat balls	7-8	-
Meat, e.g. chicken portions	6-7	-
Fish, breaded or battered	5-6	-
Vegetables, mushrooms, breaded or battered	5-6	-
Small items, e.g. doughnuts, fruit in batter	4-5	-

* Continue cooking without a lid

** Without lid

Childproof lock

You can use the childproof lock to prevent children from switching on the hotplates.

Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the ⊸ symbol for approx. 4 seconds. The lamp next to the ⊸ symbol lights up for 10 seconds. The hob is locked.

To switch off: touch the ⊸ symbol for approx. 4 seconds. The hob is unlocked.

Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

Switching on and off

You can find out how to switch the automatic childproof lock on and off in the Basic settings section.

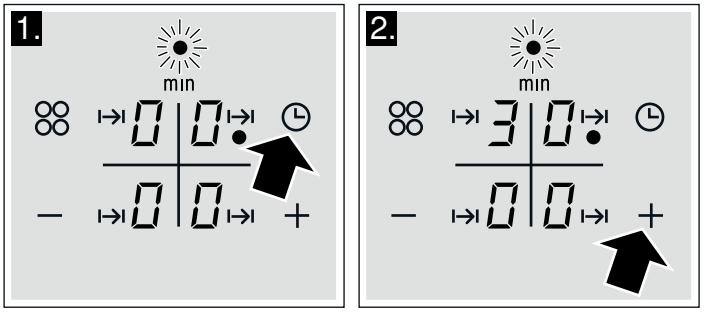
Timer

Enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

Setting the cooking time

Use the symbol to select the hotplate.

1. Set the heat setting.
2. Touch the ◷ symbol. 00 appears in the displays for the back hotplates and the lamp above them flashes. The lamp of the timer indicator for the hotplate lights up.
3. Touch the **+** or **-** symbol. The default value appears.
   + symbol: 30 minutes
   - symbol: 10 minutes



4. Touch the **+** or **-** symbol until the desired cooking time appears in the display.

After 5 seconds, the timer starts counting down. The displays show the heat settings again.

When the cooking time has elapsed

When the cooking time has elapsed, the hotplate switches off. 0 lights up in the hotplate display. A signal sounds. Touch the ◷ symbol. The displays go out and the audible signal ceases.

Displaying the cooking time

Use the symbol to select the hotplate. Touch the ◷ symbol. The remaining cooking time is displayed for 5 seconds.

Changing or cancelling the cooking time

Use the symbol to select the hotplate. Touch the ◷ symbol and use the **-** or **+** symbol to change the cooking time or to set to 00.

Automatic time limit

If a hotplate is in use for a long time without the setting being changed, the automatic time limit is activated.

The hotplate stops heating. F and 8 flash alternately in the hotplate indicator.

The display goes out when you touch any control. You can make new settings.

When the time limit is activated depends on the heat setting selected (1 to 10 hours).

Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

Indicator	Function
c1	**Automatic childproof lock**
	0 Switched off.*
	1 Switched on.
c2	**Audible signal**
	0 Confirmation signal and operation error signal switched off.
	1 Only operation error signal switched on.
	2 Confirmation signal and operation error signal switched on.*
c5	**Automatic time limit**
	0 basic setting - switches off after 1 - 10 hours.
	1 half of basic setting - switches off after 0.5 - 5 hours
	2 quarter of basic setting - switches off after 0.25 - 2.5 hours
c6	**Duration of the timer end signal**
	1 10 seconds.*
	2 30 seconds
	3 1 minute.

*Basic setting

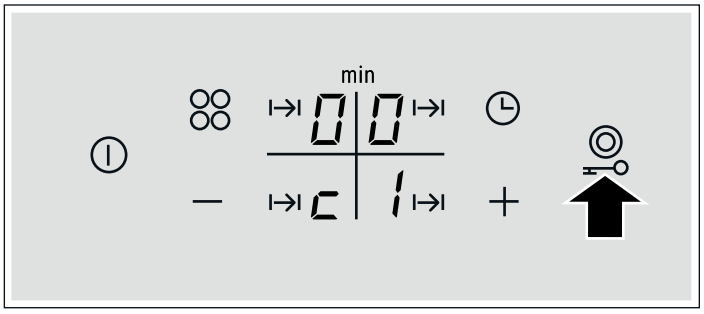
Indicator	Function
c 7	**Activation of the filament circuits**
	0 Switched off.
	1 Switched on.
	2 Last setting before the hotplate was switched off.*
c 0	**Reset to basic setting**
	0 Switched off.
	1 Switched on.

*Basic setting

Changing the basic settings

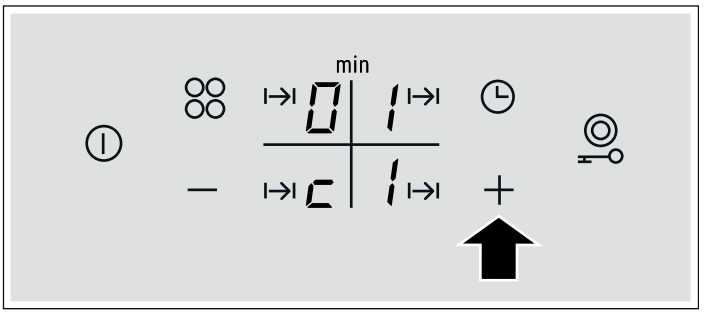
The hob must be switched off.

1. Switch on the hob.
2. Within the next 10 seconds, touch the ⊸ symbol for 4 seconds



00 lights up in the display for the front hotplates.

3. Touch the ⊸ symbol repeatedly until the desired indicator appears in the display.
4. Touch the + symbol repeatedly until the desired setting appears in the display.



5. Touch the ⊸ symbol for 4 seconds.

The setting is activated.

Switching off

To exit the basic setting, switch off the hob with the main switch and make new settings.

Cleaning and care

The information in this section provides help on how best to care for your hob.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Ceramic

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Use only cleaning agents which are suitable for ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Hob surround

To prevent damage to the hob surround, please observe the following instructions:

- Use only warm, soapy water.
- Do not use harsh or abrasive agents.
- Do not use the glass scraper.

Rectifying faults

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

Indicator	Fault	Action
Blank	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
E is flashing	There is an object on the controls.	Remove the object.
Er + number	Electronic fault.	Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears in the display again.
F2	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.*
F4	The electronics have overheated and have switched off all hotplates.	Wait until the electronics have cooled down sufficiently. Then touch any control.*
F8	The hotplate was in operation for too long and has switched itself off.	You can switch the hotplate back on again immediately.

* Do not place hot pans close to or on the control panel

If - flashes in the hotplate indicators:

If **-** flashes in the hotplate indicators when the appliance is connected to the mains or following a power cut, the electronics are malfunctioning. To acknowledge the fault, briefly cover the controls with your hand.

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. We are committed fo find the best solution also in order to avoid an unnecessary call-out.

E number and FD number:

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

Please find the contact data of all countries in the enclosed customer service list.

To book an engineer visit and product advice

GB 0844 8928999
Calls from a BT landline will be charged at up to 3 pence per minute. A call set-up fee of up to 6 pence may apply.

IE 01450 2655

Trust the expertise of the manufacturer, and rest assured that the repair will be carried out by trained service technicians using original spare parts for your domestic appliance.

Siemens-Electrogeräte GmbH
Carl-Wery-Straße 34
81739 München
Germany

9000656409 920125